

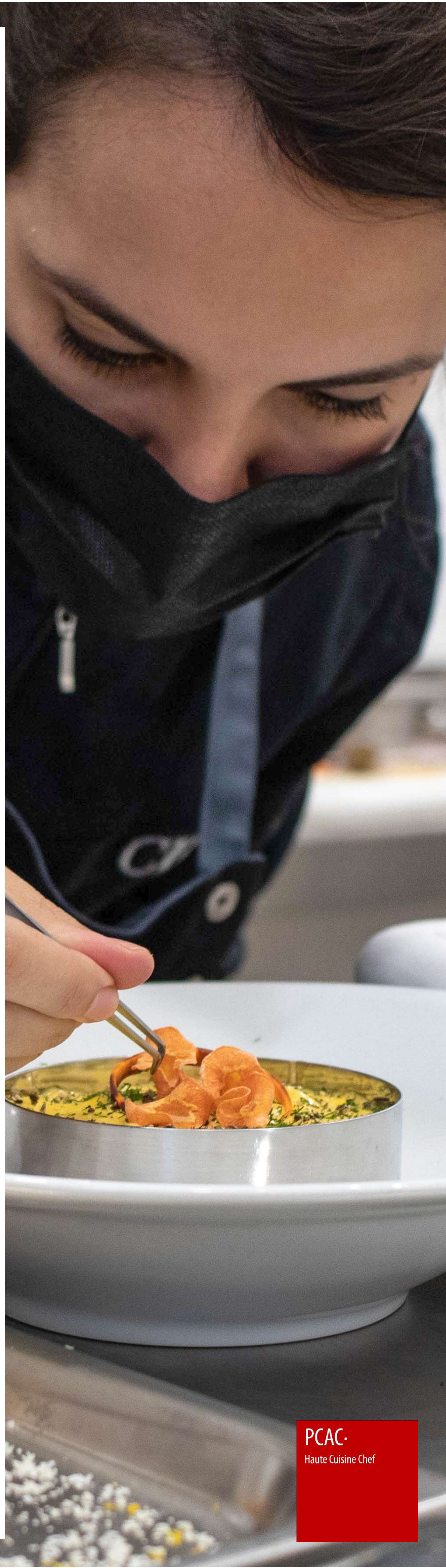
**CIB**<sup>®</sup> Culinary Institute  
of Barcelona

# HAUTE CUISINE CHEF

**PCAC** • Haute Cuisine Chef Diploma

© CIB- Culinary Institute of Barcelona, 2021

**PCAC**  
Haute Cuisine Chef







# PCAC


## Haute Cuisine Chef Diploma

The PCAC is the most in-demand program at the Culinary Institute of Barcelona. Its duration, intensity and content make it perfect for those who, regardless of experience, want to pursue a future in the field of culinary arts and sciences.

Students of the PCAC come to the CIB from all over the world; they have an entrepreneurial profile, but most of all, they love creativity and innovation.







# PCAC

## Haute Cuisine Chef Diploma

DURATION	HOURS	HOURS	SCHEDULE	STUDENTS	SESSIONS
<b>11</b> Months	<b>870</b> Teaching hours	<b>520</b> Additional international stage teaching hours	<b>6</b> Hours per day Mon – Fri 8am-2pm	<b>6x8</b> Six groups of eight students	<b>3</b> Starting dates each year: January, May and September


**Being a chef in the 21st century means being able to create, innovate, share and lead kitchens with a very different vision than that of traditional chefs.**

The CIB Haute Cuisine Chef Diploma lasts 11 months in total: 8 teaching months with a schedule of 6 hours a day, five days per week, and a 3-month internship.

The PCAC is for students who want to become professionals thanks to creativity and innovation, with their eyes set on the future.

As in all CIB programs, students have an entrepreneurial spirit and come from all over the world.





**Much more than Culinary Art**  
Our goal is to train  
people of the 21st century

CREATIVITY &  
INNOVATION

**46**

Hours of Lateral Skills  
applied to C+I

LATERAL SKILLS

**100**

Hours to manage  
oneself, others and  
businesses

EXPERIENCES

**5**

Meetings with very  
special guests

CIB SPECIALS

**25**

Hours to align your  
attitudes with your skills  
towards the 21st  
century

DAY TRIPS

**40**

Hours of outdoor  
experiences

CHALLENGE

**127**

Hours of challenges that  
transversally evaluate  
everything learned

**No matter the knowledge you acquire, your skills and attitudes will set you apart from others.**

The 21st century has just started, and it's imposing new rules, so we must apply new teaching and learning methodologies.

Our participatory methodology is a clear example of this. We do not offer lectures or monologues but active participation during each classroom session. That is why we sit in a circle so everyone can be in the front row, feeling equal and breaking down hierarchies.

It's not only a matter of knowledge; we'll help you develop new skills to face the changes that the 21st century holds for us. We will empower you with the attitudes you need to achieve success, to become a true driver of change.

CIB®

PCAC  
Haute Cuisine Chef





## Why Creativity and Innovation?

22% 22% of the teaching load of this programme is dedicated to creativity, innovation and the empowerment of key attitudes of the 21st century

**To solve problems faster and better, and to be ahead of others, ahead of your competitors.**

The Culinary Institute of Barcelona stands out and is a benchmark of creativity and innovation. That is why universities and companies around the world use our methodology.

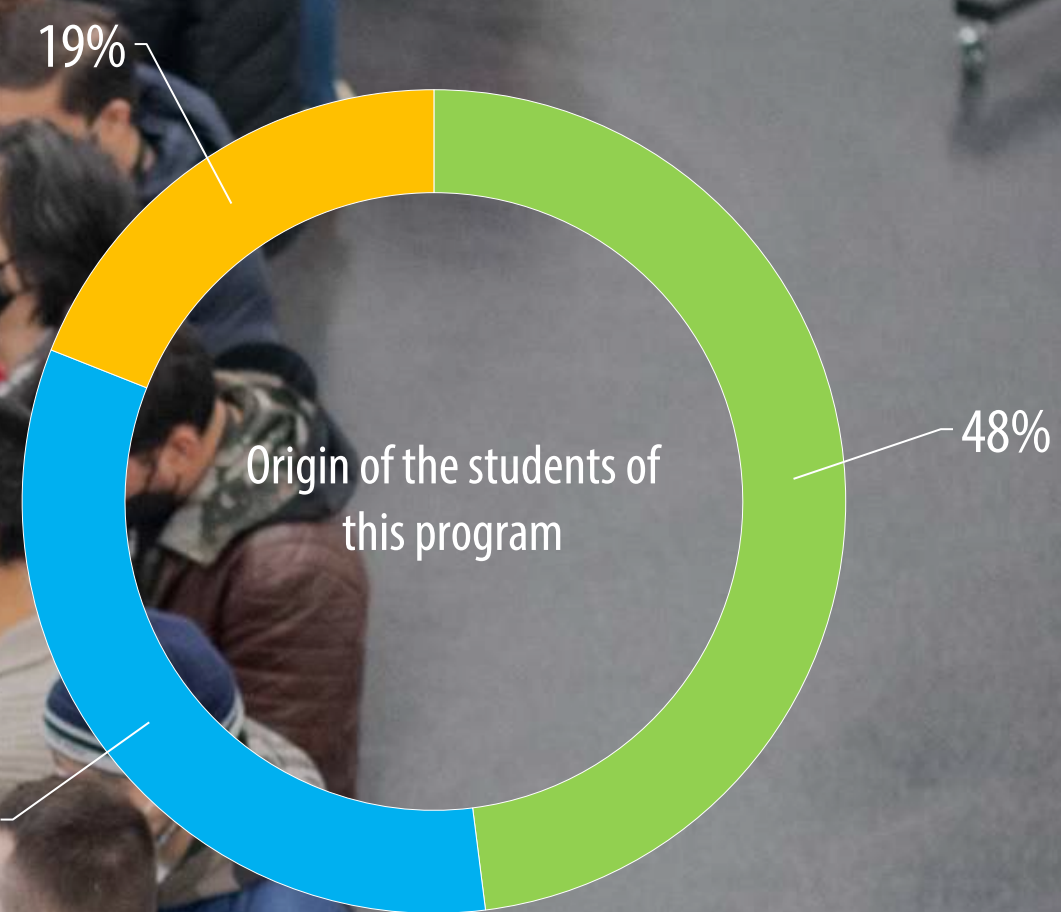
Contrary to what most people think, creativity is not a skill but an attitude and a way of doing things. Creativity is the tool that enables you to solve problems, find solutions, quicker and better than others. Creativity is the first step towards innovation.

Innovation is the only possible way for you to be in the lead instead of chasing those who are capable of innovating.

That is why, at the CIB, we give so much importance to both subjects; they are the pillars of our training system.

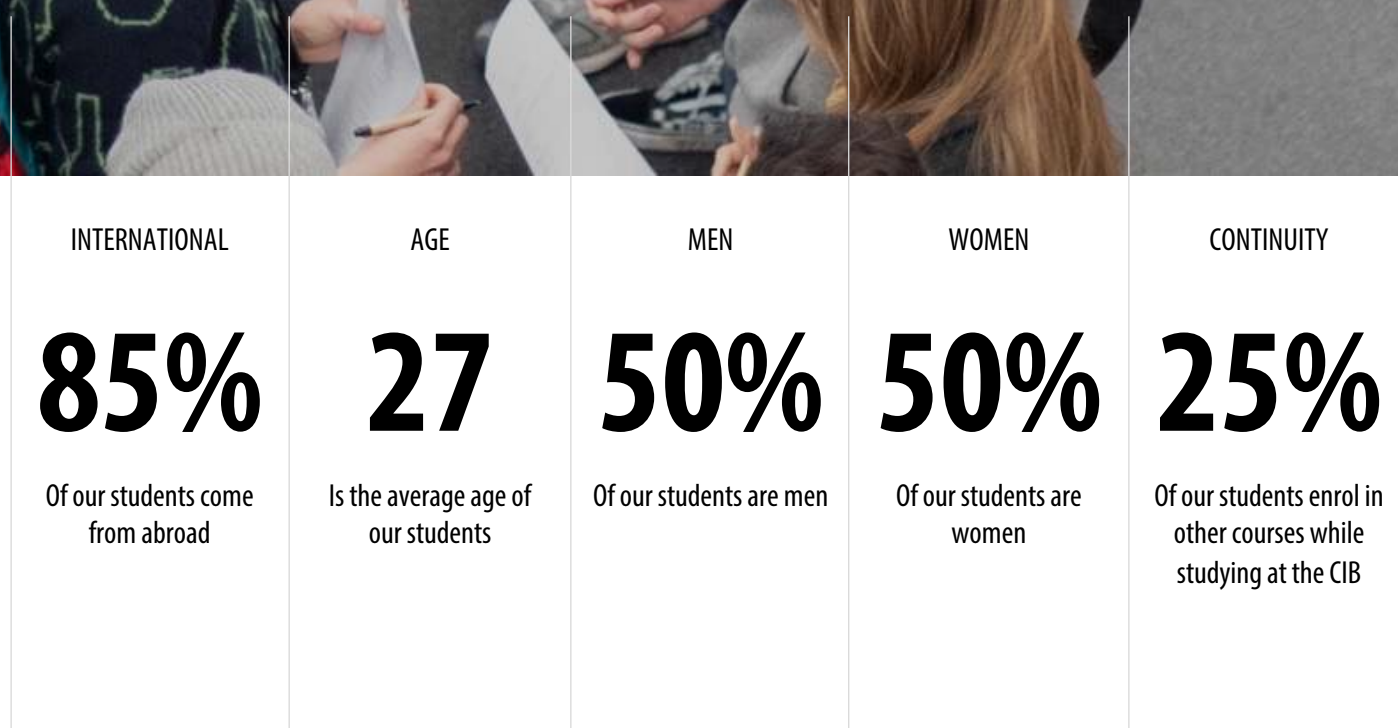


When you finish your studies, in addition to knowledge and experience, you'll take a lot of new contacts with you, almost all of them entrepreneurs, from all over the world.



■ People studying culinary arts for the first time ■ People coming from other professions ■ People with culinary arts experience

## Who will I be studying with? Who are the CIB students?



**The 21st century requires a different attitude towards food, and people who cook and consume it. That is why new agents of change are needed to make it possible.**

The Culinary Institute of Barcelona is much more than a school; it's a place of international exchange where people from different cultures converge thanks to a common passion and goal.

Our students have a strong character and an entrepreneurial and nonconformist spirit. They are agents of change and want to be part of the new paradigms of the 21st century.

More than 60 countries are represented in our classrooms. Our common language is always gastronomy, good humour, and respect for new and old ideas.



## What about the facilities at CIB? 1,600m<sup>2</sup> of learning spaces

AMPHITHEATRES	KITCHENS	ACTIVE CLASSROOM	DYNAMIC CLASSROOM	WORKROOM	ATRIUM	LOCKER ROOM
<b>2</b>	<b>4</b>	<b>120</b>	<b>4</b>	<b>4</b>	<b>1</b>	<b>76</b>
Demonstration classrooms, each equipped for the needs of up to 24 students	Professional kitchens, each equipped with 32 stove burners; dedicated for 16 students (one of these is a Bakery workroom)	Square meters of space in our Activities Classroom where we organize our workshops	Dynamic classrooms for participatory sessions	Fully equipped rooms for students' needs	Central space for networking and connectivity	Square meters of space where your privacy is respected and the highest hygiene standards are maintained

**Everything at CIB is designed and prepared for the student: the best technology and the best facilities.**

Never before has a culinary school offered so many resources of the highest quality for its students. However, this is not what will surprise you the most.

Our methodology is organically linked to our facilities, which we share with our students at all time, from day one.

Our facilities are always at your service, and you can use them whenever you need to practice or study.





## CHALLENGES

Our way of evaluating your progress is your biggest challenge

CHALLENGE

**9**

The number of challenges you will participate in during this program

HOURS

**127**

Hours dedicated to challenges, during which you will apply everything you have learned

**The only school in the world where exam day is like a party and students look forward to it!**

What makes our methodology unique is that it is aimed at teaching you how to define, design, measure and meet objectives.

We apply a cross-cutting evaluation for all skills acquired through the challenges in which you will participate. In addition to having fun, you will feel the learning process as never before. You will have a clear idea of what you have learned and, above all, you will realise the endlessness of the possibilities ahead of you as never before.

And keep in mind that a “C” or “5” here is simply not good enough.

CIB®

PCAC  
Haute Cuisine Chef





# PENSUM PCAC

## Haute Cuisine Chef Diploma

Scope	Area	Subjects	Hours	
<p><b>KNOWLEDGE AREA:</b></p> <p>It refers to all those subjects in which intellectual learning is acquired (from reasoning) by becoming aware of the aspects related to the Why, the How and the What of the subject area of study.</p> <p>At the CIB we divide this into three areas of knowledge acquisition: Product (What we do), Technology (How we do it) and Context (Why we do it).</p>	PRODUCT	<b>PRODUCT</b> Raw and processed materials	78*	
		<b>SENSORY ANALYSIS</b> Raw and processed materials		
	TECHNOLOGY	<b>SCIENTIFIC PRINCIPLES</b> Food Physics and Chemistry	309	
		<b>TECHNOLOGY</b> Culinary Techniques		
		<b>APPLIED TECHNOLOGY</b> Culinary Practice		
	CONTEXT	<b>SPECIALTIES</b> I&HC + FLT + P&C + MC	145	
		<b>CULTURAL BACKGROUND</b> History, Communication and Territories		
		<b>FRAMEWORK</b> Management + Food safety + Occupational Hygiene		
			<b>FUTURE</b> Glimpses into the 21st century	

You cannot create or transform anything in the kitchen without the knowledge of each of the products involved. Their properties, origin, treatment, and scope of transformation are some of the lessons you will acquire in this subject.

Detecting, appreciating, and recognizing the organoleptic properties of each product is essential so that you can fully perform your profession. In this subject, you will be amazed at what each of your senses is capable of.

Cooking is transformation through physics and chemistry, and you must know why things happen when you work with biological products such as food. It will help you understand and improve any culinary process.

Know the processes, the different cutting techniques, elaboration, cooking, etc. until mastering them so you can choose which of them is the most appropriate according to the product and the context.

Putting everything you have learned into practice will become your favorite subject. And having all the tools to execute your proposals will make you look forward to these moments every week. Fortunately, this is the subject with the most scheduled hours.

These are sessions in which you will work on the four components of the CIB specialization: Pastry and Chocolate, Fire and Low Temperature, Molecular Cuisine, and Integrative and Healthy Cooking.

In a global world, international cuisine no longer exists, pizza is no longer Italian or sushi only Japanese, because they are already universal. In this subject you will become aware of the culinary diversity of the planet.

The Framework subject includes all the chapters that have to do with the framework of your work, especially food safety, kitchen management and occupational hygiene.

They are glimpses into possible futures as seen through the eyes of expert guests, whether from a technological, product, or context point of view. They will give you a great competitive advantage over others.

\*Approximate hours, schedules may change slightly depending on the session.





# PENSUM PCAC

## Haute Cuisine Chef Diploma



Scope	Area	Subjects	Hours
<b>SKILLS AREA:</b> Without a doubt, we cannot achieve transcendent goals without having the personal skills that help us drive our teams in the same direction. That is why we give importance to the development of lateral skills that we classify as follows: Self-management, team management and business management.	MANAGE YOURSELF	<b>CREATIVITY AND INNOVATION</b> Development of lateral thinking	76
		<b>EFFICIENT COMMUNICATION</b> Colour + Photography + Speech + Communication	
	MANAGE OTHERS	<b>TEAM MANAGEMENT</b> Teamwork	9
	MANAGE BUSINESS	<b>DIRECTED COMMUNICAITON</b> Seduce, Convince and Sell	15
<b>DECISION MAKING</b>			
<b>SCOPE OF ATTITUDES:</b> The behaviour that each person uses to perform their tasks conditions the result and that of those who accompany them. We must learn that each attitude is the result of a decision, that one decides what attitude to take in the face of each challenge or situation. We divide the attitudinal scope into three areas: Leadership, social and professional attitudes.	LEADERSHIP ATTITUDES	<b>LEADERSHIP</b>	19
		<b>EXPERIENCES</b> Guest testimonial	
	SOCIAL ATTITUDES	<b>CIB SPECIALS</b> Hola Day + Tsunami + Playback + DSMN	25
	PROFESSIONAL ATTITUDES	<b>FIELDWORK</b> Training experiential outputs	40
<b>SCOPE OF POSSIBILITIES:</b> We call the capacity to know oneself (self-knowledge) and acknowledgment of the environment the scope of possibilities. At the CIB we treat this area in a transversal way and put it into practice through Challenges (Challenges of transversal evaluation).	POSSIBILITIES	<b>CHALLENGE</b> Challenges	127

These are sessions where skills related directly to creativity and innovation are taught and put into practice. The PCAC pays special attention to the acquisition of creative methodologies and the development of lateral thinking.

These are sessions in which you will develop skills that will help you communicate and prepare yourself for an open world, in which knowing how to express yourself through words, gestures and images is extremely important to achieve what you want.

These are sessions where you will learn how to build and manage a team. Nowadays, professional kitchens need people who know how to coordinate and respect others. Teamwork has never been so important.

Selling is seducing and we all like to be seduced. During these sessions you will learn techniques to convince and sell not only your products, but your ideas as well.

Knowing how to make a decision while minimizing mistakes and risks is essential to overcome the ups and downs that the future holds for you. In this subject you will learn and practice decision-making techniques.

Leaders are followed because they are trusted. This course is about you learning how to be trusted so that you can lead high-performance teams effectively.

These are sessions where examples of leadership are shown through the first-hand account of exemplary and extraordinary life journeys.

Sessions that have been designed to empower our students and push them outside their comfort zone, to make them aware and ready for future paradigm shifts. These are surprise sessions.

These are experiential sessions, generally outside the CIB, where students experience what others have been able to build.

Our exceptional way of evaluating. Students must overcome challenges that force them to know their limits and those of their teams. They have to investigate their environment and present solutions using all the knowledge, skills and attitudes they have learned.



KNOWLEDGE ACQUISITION

PRODUCT KNOWLEDGE



**PRODUCT**  
Raw and processed materials

You will learn about the main products involved in cooking as a first step to develop your own dishes. You will see wild and cultivated vegetables, mushrooms, algae, oils, vinegars, spices, sweeteners, meats, fish, eggs, legumes and nuts, among others.

HOURS	CREDITS	Methodology
60	6	D

KNOWLEDGE ACQUISITION

PRODUCT KNOWLEDGE



**SENSORY ANALYSIS**  
Raw and processed materials

You will know and learn to use the physiological and application bases of the sensory organs from the organoleptic characteristics of food with the aim of knowing how to generate gastronomic and differentiating value. You will perform product tastings and learn to create sensory experiences.

HOURS	CREDITS	Methodology
18	3	D

KNOWLEDGE ACQUISITION

TECHNOLOGY KNOWLEDGE



**SCIENTIFIC BASIS**  
Food Physics and Chemistry

You will understand what food provides us and its impact on the cells of our body with special emphasis on the intestinal microbiota. You will learn the difference between food and nutrition, study all types of nutrients and food allergies and intolerances.

HOURS	CREDITS	Methodology
12	2	D

KNOWLEDGE ACQUISITION

TECHNOLOGY KNOWLEDGE



**TECHNOLOGY**  
Culinary techniques

You will understand the main food transformation processes and their evolution. Some of these procedures are maturation, marinating, smoking, curing, molecular cooking, vacuum sealing, fermenting or processing such as wines, alcohols, dairy products and bread.

HOURS	CREDITS	Methodology
97	8	R



**KNOWLEDGE ACQUISITION**  
**PRODUCT KNOWLEDGE**



**APPLIED TECHNOLOGY**  
 Culinary Practice

You will learn cooking techniques applied to each product. From vegetable cuts and stocks to fresh bases, sauces and thickeners, soups and purees; boiling and steaming; fried foods, stews, oven, grill; cooking pasta, cereals, legumes, eggs, rice or offal and desserts.

HOURS	CREDITS	Methodology
175	17	R

**KNOWLEDGE ACQUISITION**  
**PRODUCT KNOWLEDGE**



**SPECIALITIES**  
 I&HC + FLT + P&C + MC

These are sessions where you will put into practice the four aspects of the CIB's specialization: Pastry and Chocolate, Fire and Low Temperature, Molecular Cuisine and Integrative and Healthy Cooking. You will understand the importance of each of these specialties and you will see some of their associated processes.

HOURS	CREDITS	Methodology
24	5	D R

**KNOWLEDGE ACQUISITION**  
**CONTEXT KNOWLEDGE**



**CULTURAL BACKGROUND**  
 HISTORY + COMMUNICATION + TERRITORIES

You will take a tour through the history of gastronomy from its origins to the present. You will get to know the national cuisines of countries from the five continents guided by their specialists. You will know how gastronomy communicates and you will learn to express yourself.

HOURS	CREDITS	Methodology
114	13	D P

**KNOWLEDGE ACQUISITION**  
**CONTEXT KNOWLEDGE**





**FRAMEWORK**  
 MANAGEMENT + FOOD SAFETY + HYGIENE

You will know the legal framework of a professional kitchen, the necessary hygienic quality, the main toxic infections and what protocols you must establish to prevent them. You will also receive theoretical bases of cost breakdowns and you will learn to manage and design a kitchen, also in times of crisis.

HOURS	CREDITS	Methodology
21	3	D P R





<b>KNOWLEDGE ACQUISITION</b>	<b>LATERAL SKILLS DEVELOPMENT</b>
<b>CONTEXT KNOWLEDGE</b>	<b>MANAGE YOURSELF</b>
	
<b>FUTURE</b> Glimpses into the 21st century	<b>CREATIVITY &amp; INNOVATION</b> Development of lateral thinking

These are windows of visualization of possible futures as told by expert guests, whether from a technological, product or context point of view. They will give you a great competitive advantage over others.

These are sessions where skills related directly to creativity and innovation are taught and exercised. The PCAC pays special attention to the acquisition of creative methodologies and the development of lateral thinking.

HOURS	CREDITS	Methodology
10	1	<b>P</b>

HOURS	CREDITS	Methodology
46	5	<b>W</b>

<b>LATERAL SKILLS DEVELOPMENT</b>	<b>LATERAL SKILLS DEVELOPMENT</b>
<b>MANAGE YOURSELF</b>	<b>MANAGE OTHERS</b>
	
<b>EFFICIENT COMMUNICATION</b> Colour + Photography + Speech + Communication	<b>TEAM MANAGEMENT</b> Teamwork



These are sessions in which you will develop skills that will help you improve your communication and prepare you for an open world where knowing how to express yourself with words, gestures and images is extremely important to achieve what you want.

These are sessions where you will learn how to build and manage a team. Nowadays, professional kitchens need people who know how to coordinate and respect others. Teamwork has never been so important.

HOURS	CREDITS	Methodology
30	3	<b>W</b>

HOURS	CREDITS	Methodology
9	1	<b>P</b> <b>W</b>





<b>KNOWLEDGE ACQUISITION</b>	<b>LATERAL SKILLS DEVELOPMENT</b>
<b>MANAGE BUSINESS</b>	<b>MANAGE BUSINESS</b>
	
<b>DIRECTED COMMUNICATION</b> Seduce, Convince and Sell	<b>DECISION-MAKING</b>

Selling is seducing and we all like to be seduced. During these sessions you will learn techniques to convince and sell, not only your products but your ideas as well.

Knowing how to make a decision while minimizing mistakes and risks is essential to avoid the vicissitudes that the future holds for you. In this subject you will learn and practice decision-making techniques.

HOURS	CREDITS	Methodology
9	1	W

HOURS	CREDITS	Methodology
6	1	W

<b>ATTITUDINAL EMPOWERMENT</b>	<b>ATTITUDINAL EMPOWERMENT</b>
<b>LEADERSHIP ATTITUDES</b>	<b>LEADERSHIP ATTITUDES</b>
	
<b>LEADERSHIP</b>	<b>EXPERIENCES</b> Guest testimonials

Leaders are followed because they are trusted. This course is about you learning how to be trusted so that you can lead high-performance teams effectively.

These are sessions where examples of leadership are shown through the first-hand account of exemplary and extraordinary life journeys.

HOURS	CREDITS	Methodology
6	1	P E

HOURS	CREDITS	Methodology
13	1	P



**ATTITUDINAL EMPOWERMENT**  
**SOCIAL ATTITUDES**



**CIB SPECIALS**  
 Hola Day + Tsunami + Playback + DSMN

**ATTITUDINAL EMPOWERMENT**  
**PROFESSIONAL ATTITUDES**



**FIELDWORK**  
 Training experiential outputs

Sessions that have been designed to empower our students and push them outside their comfort zone, to make them aware and ready for future paradigm shifts. These are surprise sessions.

These are experiential sessions, generally outside the CIB, where students experience what others have been able to build.

HOURS	CREDITS	Methodology
25	2	W

HOURS	CREDITS	Methodology
40	4	E

**POSSIBILITIES**

**TRANSVERSAL APPLICATIONS**



**CHALLENGE**  
 Challenges

Our exceptional way of evaluating. Students must overcome challenges that force them to know their limits and those of their teams. They have to investigate their environment and present solutions using all the knowledge, skills and attitudes they have learned.

HOURS	CREDITS	Methodology
127	12	R I





## Who leads this program?

Enric Coderch

When the founders of the CIB asked me to lead this program, I recalled everything I had experienced at catering school which, without dismissing anything I'd learned, life later showed me was insufficient. This is because if you really want to succeed with the product, with customers and with your co-workers, you have to know much more than what they teach you in culinary school.

And I accepted because this program is full of nuances which, when you complete it, will give you a very clear vision of what awaits you in the professional world and prepares you to set your own course in the kitchens and circumstances of the 21st century.

In addition to directing the PCAC at the CIB, I'm the executive chef at Innova Projects, a company dedicated to creating gastronomic concepts and product development. I have played a role in all the professional categories within the kitchen, in the operations management and training departments. My inclination led me to have up to 4 active hospitality businesses for almost 5 years, combining that with occupational training for adults at the same time; a dedication that opened a world that until today has been very gratifying: Education.

I've been training future professionals for more than 10 years in different schools, working with different kinds of students. I've always said that for me, cooking is my profession and training is my calling.





# Culinary Institute of Barcelona

[www.cib.education](http://www.cib.education)

Calle Santander 49-51 | 08020 Barcelona

© Culinary Institute of Barcelona

This brochure is informative and its content is subject to change depending on the session.